

Betty's Hot and Spicy Vegetable Chili Recipe.



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In this video, Betty demonstrates how to make her Hot and Spicy Vegetable Chili recipe. On a cool fall day, this chili will warm your stomach and your heart—and it's a great recipe to turn to during the cold, bleak days of winter! I warn you—it is **very** spicy!

Ingredients:

2 tablespoons vegetable oil

1 ½ cups chopped onion

2/3 cup chopped green bell pepper (You may use 1 1/3 cups green pepper [approximately 1 large pepper] and omit the red pepper, if desired.)

2/3 cup chopped red bell pepper

½ cup chopped celery

1 clove garlic, minced

(2) 14.5 oz. cans diced tomatoes, undrained

2 tablespoons chili powder

2 teaspoons ground cumin

¼ teaspoon ground red pepper (I used ½ teaspoon ground red pepper in the video, but it was **very** hot! We liked it that way, but I think it would be better for most people to start with a smaller amount—or omit it, if you don't care for hot chili!)

(2) 15 oz. cans pinto beans, undrained and divided

Place 2 tablespoons vegetable oil in a large, deep saucepan. Add 1 ½ cups chopped onion, 2/3 cup chopped green bell pepper, 2/3 cup chopped red bell pepper, ½ cup chopped celery, and 1 clove of minced garlic. Saute, until tender. Add (2) 14.5 oz. cans diced tomatoes, 2 tablespoons chili powder, 2 teaspoons cumin, and ¼ teaspoon ground red pepper. Empty a 15 oz. can of pinto beans into the container of an electric blender, and blend beans until smooth. Add to tomato mixture, along with remaining can of pinto beans. Bring to a boil over medium heat. Reduce heat and simmer, uncovered, for 30 minutes, or to desired consistency. Serve while hot, either with cheese and crackers or with Betty's Skillet Mexican Cornbread! Delicious and heart-warming!!!